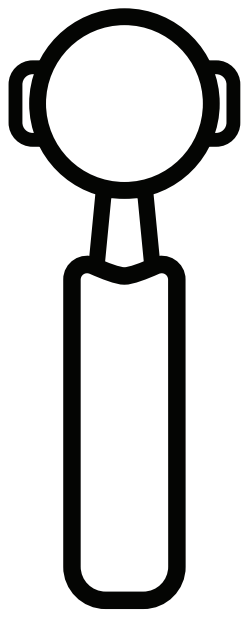
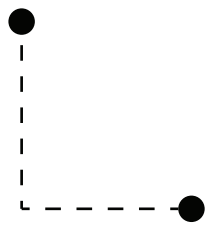


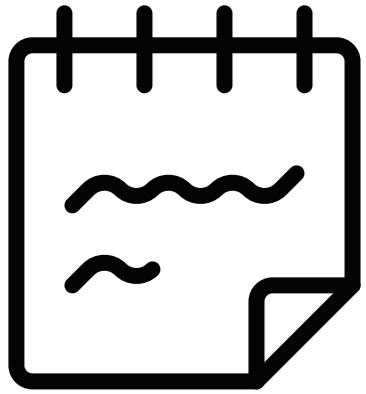
Dialing In Made Easy

Use this flow chart to adjust your grind. Start with pulling a shot and follow the arrow that best describes your coffee. Try out the suggestions and see how it affects your coffee. Remember to record your results!



Pull your shot

Record the weight of your coffee dose and the weight of the espresso (the coffee that you brew into your mug). Be sure to record the time it brewed in seconds.



How does it taste?

Write down your initial reaction to the coffee. Is it sour? Bitter? Salty? Sweet? Follow the arrow that best describes your coffee experience to see how you can adjust it!

SALTY
SOUR
WATERY
20- SEC



Underextracted

Your espresso did not have enough time to pull sweetness and flavor from your coffee beans. This can happen with a coarser grind size.

Fine up your grind for smaller coffee particles. This will create resistance when water passes through. The brew water will have more contact time with your coffee, thus pulling more sweetness and flavor!

SWEET
CREAMY
CHOCOLATEY
FLAVORFUL
25-30 SEC



Balanced

Great job! A balanced shot is simply delightful. If your espresso has a nice sweetness, akin to chocolate or roasted nuts, and is both creamy and flavorful, it is probably balanced and extracted well!

Challenge yourself to pick out 3 specific flavor notes. Does it taste like lemons? Oranges? Black tea? Chocolate milk? With practice, you will be able to tell with ease.

BITTER
ROASTY/SMOKEY
CHALKY
FLAT/BORING
40+ SEC



Overextracted

Overextracted means that your espresso had too much time to pull sweetness and flavor, resulting in a burnt taste by exhausting the coffee. This can happen with a finer grind size.

Coarsen up your grind for bigger coffee particles. This will create less resistance when water passes through. The brew water will have less contact time with your coffee and avoid exhausting the sweetness.

Record your recipes

Something as simple as a notebook or dry-erase board near your machine can help you find trends and patterns as you develop a better understanding for grind adjustments!

Experiment with dose

If you feel confident with your understanding of grind size, changing the dose (or the coffee within your portafilter basket), you can open up new possibilities and modify espresso even further. Here are some ideas for you to try at home!

- Without adjusting grind size, pull a shot with 16 grams and another with 18 grams. Try to spot differences!
- If your coffee tastes overwhelmingly roasty and dark, adding more coffee to your dose can help balance roasty flavors. This applies to sour coffee! Lower doses help curb sour notes.
- Purchase a roast outside your comfort level (like a light roast or a dark roast) and try 2 different doses on each. Does one ratio work better for a particular roast?

